



DERBY DAY

SATURDAY, MAY 4 IN THE GRAND BALLROOM
5:30 PM - 7:00 PM

COLD SELECTIONS

BROWN BUTTER AND CHILI-SPICED VIRGINIA
PEANUTS AND PECANS

FRESHLY POPPED POPCORN

BBQ KETTLE CHIPS

TEA SANDWICHES

Egg salad, Benedictine, chicken salad, Virginia ham

SMOKED SALMON MOUSSE CUPS

BLUEBERRY LEMON SCONES

Clotted cream

WARM SELECTIONS

FRIED CHICKEN AND WAFFLE ON A STICK

Honey mustard barbecue, house hot sauce

KENTUCKY HOT BROWN ON A MINI HERB
BISCUIT

FRIED GREEN TOMATOES

Charred Onion Aioli

CHICKEN AND CRAWFISH GUMBO

SWEET ENDINGS

KENTUCKY BOURBON BALLS

MEYER LEMON CREAM PUFFS

MINI MUD PIES

TURTLE BARS

FROM THE BAR

COCKTAILS

Mint Julep, bourbon mule, adult peach tea

CRAFT BEER

WINE

\$75 ALL INCLUSIVE TICKET

Includes all food and drinks

\$55 DINING TICKET

Includes all food and one Mint Julep, all other beverages are additional

Culinary Team

John Ferguson, Executive Chef

Leen Kim, Executive Pastry Chef

Paul Wedekind, Senior Sous Chef



OMNI RESORTS
the homestead | virginia